

ARISTA WINERY

dedicated to showcasing the finest expression of pinot noir from the russian river valley

WINTER RELEASE 2013



DATES TO REMEMBER

January 22nd

Winter allocation is released

March 3rd

Winter allocation closes

March 25th

Winter allocation wines ship

April 13th

A-List Pick Up Party for Winter allocation wines

March 25th – April 28th

Wines available for pick up at the winery

April 29th

Unclaimed wine will be shipped to the address on file

GREETINGS AND HAPPY NEW YEAR!

2012 was a huge year for us at the winery! The year began with the news of our acquisition of the historic Martinelli Road Vineyard and ended with our announcement of the hiring of our new Winemaker, Matt Courtney. In between these two big events, the year was filled with a number of great reviews, articles, and mentions in the press.

MEET OUR NEW WINEMAKER

We are excited to announce that our new Winemaker, Matt Courtney, started this month! Most recently of Marcassin Wine Company where he had an eight-year tenure, Courtney brings to Arista Winery a philosophy and approach towards winemaking and winegrowing that is in perfect alignment with the vision our family has held since the inception which is to craft elegant, age-worthy wines at the highest level of quality.



The son of a naval aviator, Courtney moved to the Bay Area when he was 10 years old and studied philosophy at the University of California

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Berkeley, where he met his wife on the ski team. A move to Jackson Hole for the serious skiing couple proved to be a pivotal time in Courtney's appreciation of fine wine as he worked in restaurants and deepened his education and understanding of Burgundian wines, travelling extensively in France and meeting its leading producers. Upon completing his degree in viticulture and enology at UC Davis in 2004, he joined Marcassin and learned every aspect of winemaking over the next eight years. Upon his arrival at Arista, Matt started working on the 2012 wines in barrel and preparing them for bottling and release next year.

As we look forward to the year ahead, we are thrilled about the amazing quality of the 2011 wines! Please read below for more details on the 2011 vintage, but we can't emphasize enough that weather conditions caused an extreme shortage of our wines for the second year in a row. Be sure to log-on to our [Member Allocation page](#) to purchase the first allocation wines of the year before they are sold out. We encourage you to visit the ["Release Schedule"](#) tab once you are logged-in to view the entire release schedule for the year so you do not miss your favorite wines. Lastly, while on our website, go to our [news page](#) to see articles and scores from this past year.

We look forward to seeing you at Arista in 2013!

The McWilliams Family



The McWilliams Family, Christmas 2012 –
Pierce, Mark, Jennifer, Janis, David, Al, Jake, Mary, Scott, Tatiana and Ben.



2011 VINTAGE RECAP

We are very blessed to have nearly ideal growing conditions year in and year out in the Russian River Valley, and often times we get very spoiled by relatively smooth vintages.

Years like 2011 tend to stand out more in our minds because they are vintages that really test the mettle of the grower and the winemaker and magnify the importance of the two partners being in sync throughout the year.

The 2011 vintage was the second year in a row that Mother Nature chose to really throw some challenging conditions at growers across Sonoma County, and for that matter, most wine growing regions in California. It's important, however, to be very clear that tough conditions in the vineyard do not mean poor quality in the cellar. Quite the opposite was true in 2011, as these wines have proven to be very elegant and balanced; very pure expressions of vineyard and appellation, with the only real negative being very low yields due to weather conditions.

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Two Birds Estate Vineyard

2011 VINTAGE RECAP (CONTINUED)

Late winter through most of the spring consisted of much cooler temperatures and more wet days than normal, which really delayed the onset of bud break. The delayed bud break wouldn't have been such an issue had we not had to endure a couple of very late rainstorms in early June. It was at this time that the vineyards were in the process of the very delicate "bloom" or flowering stage. This time is delicate because the vines are vulnerable in damp, cool weather, which can have a negative effect on the flowers as they try to pollinate. The impact of the wind and rain resulted in 30% to 40% lower yields per acre.



The summer growing conditions were ideal: moderate daytime temperatures, almost daily coastal fog influence, and plenty of sunshine. There was a general feeling among growers that if conditions could hold through early October we would be able to overcome the early delays and get our fruit evenly ripened.

In mid-September we got a nice bump in sun and temperature, which kicked off harvest for us beginning the 3rd week of September. We picked at a very steady pace that week, as most of our vineyards are in close proximity of one another and seem to ripen in synchronized uniformity. By October 3rd all of our vineyards, with the exception of our Zinfandel, were picked and in the cellar – just as several early rainstorms hit the area over the next week. We were very fortunate to have avoided any damage caused by the rain. The resulting fruit was extremely low in yield but nearly ideal in terms of flavor, color, and concentration. We've been very impressed with their balance and finesse as the wines are showing beautifully in their youth, but we also feel they will continue to evolve nicely over the next 5-7 years.

2011 was a vintage we won't soon forget, not only because of the challenging growing conditions, but because of the satisfaction that comes from working so closely with our growers to produce such beautiful wines!

ARISTA'S FOOD & WINE EXPERIENCE

Our Executive Chef continues gardening on the estate year-round and is pleased to be offering the following menu for the winter months. We are continuing to offer our Food & Wine Experience everyday of the week by advanced appointment at either 11:30 am or 2:30 pm for \$75 a person plus tax. Please email our Director of Hospitality, Leslie Fravel at Leslie.Fravel@aristawinery.com, to make your appointment, or call (707) 473-0606.

Winter 2013 Menu

EXECUTIVE CHEF: TIM KAULFERS

Heirloom Queensland Squash Soup

Hazelnut Crème Fraiche | House Made Bacon

La Bonne Terre Espellete Oil

2011 Anderson Valley Pinot Noir

~

Duck Leg Confit Ravioli

Local Oyster Mushrooms | Garden Pepper Cress

Pomegranate Pinot Noir Gastrique

2010 Perli Vineyard Pinot Noir, Mendocino Ridge

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Coriander Seared Duck Breast

Forbidden Black Rice | Arista Persimmons

Poached Asian Pear | Local Walnuts

Black Mission Fig Duck Jus

2011 Russian River Valley Pinot Noir

~

Prosciutto Wrapped Pork Loin

Garden Escarole | Bernier Farms Parsnip and Rutabaga

Pumpkin Seed Gremolata | Warm Squash Vinaigrette

Pickled Red Onion

2010 Two Birds Vineyard Pinot Noir, Russian River Valley

~

Manjari Chocolate Crème Brulee

Maple Whipped Cream | Bacon Powder

2010 Smokey Ridge Vineyard Zinfandel, Dry Creek Valley



EXCITING NEWS FOR OUR STAFF!

Many of you talk or email with our A-List Concierge, Kim Lapides, during the allocation seasons, and we are excited to share the news that she is due with baby #2 at the beginning of May! She will still be working at the winery and helping you with ordering the Winter & Fall Allocations, but she will be on her maternity leave during the Spring Allocation.

As a reminder, we have our [2013 Release Schedule](#) posted for your planning purposes, so please feel free to contact the winery anytime to speak to Kim or our staff about ordering your wines this year.

We will update you on the sex of the baby (unknown at this time) and exciting details this spring, as soon as we hear news about the newest addition to Kim's family!



UPCOMING EVENTS

Remember to check out our website for the latest information on all 2013 events for A-list members [here](#).

Pigs and Pinot, Hotel Healdsburg

March 22- 23, 2013 – Healdsburg, CA

We invite you to join Arista Winery at the eighth annual Pigs & Pinot event at Hotel Healdsburg where Chef Charlie Palmer hosts a series of dining and educational events featuring the world's best Pinot and pork pairings. The two day event kicks-off with the famous Friday night event where guests can sample 60 Pinot Noir's served with a variety of pork dishes, including Arista wines.

Check out www.hotelhealdsburg.com/pigsandpinot for availability of tickets for this year's event or to save the date for next year!

A-List Member Pick Up Event for Winter Allocation Wines

April 13, 2013 – Arista Winery

Join us for this complimentary event on Saturday, April 13, 2013 from 11:00 am to 3:00 pm to taste the Winter Allocation wines paired with appetizers by Executive Chef, Tim Kaulfers. This event is open to A-List members only and does require advanced reservation. You can RSVP by choosing the "Pick Up Event RSVP" in the "shipping options" box when you place your Allocation orders [here](#) or by emailing A-List Concierge, Kim Lapidés at kim@aristawinery.com. Join us for a beautiful day on the estate with music and the McWilliams Family, and meet new Winemaker, Matt Courtney!

5th Annual Pinot & Paella

May 25, 2012 – Arista Winery

Save the date for our annual Pinot and Paella event from 12:00 pm to 3:00 pm Saturday of Memorial Weekend. Nationally recognized paella master, Chef Gerard Nebesky, will be pairing his famous paellas with our new wine releases. Tickets will be available for sale on our Online Store in early 2013 and A-List members will receive an email invitation. Tickets are available to A-List Members and the general public. This event will sell out so don't miss out on this annual afternoon of great wine, food and music!

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UPCOMING EVENTS (CONTINUED)

A-List Member Harvest Dinner

August 24, 2013 - Arista Winery

Save the date for our 3rd annual A-List Member Harvest Dinner. We invite you to join us for this intimate dinner hosted by the McWilliams Family at our Culinary Pavilion at Arista. This event will feature the late summer harvest from our heirloom garden and an exquisite food and wine experience created by Executive Chef Timothy Kaulfers. This six-course meal will be paired with our current release Chardonnay and Pinot Noir wines. Ticket availability will be announced to A-List members by email early Summer 2013. This event will sell out. Please contact A-List Concierge, Kim Lapidés at kim@aristawinery.com, with any questions on availability of this special event.

A-List Member Fall Pick Up Event

October 19, 2013 - Arista Winery

Save the date for the A-List Member Fall Pick Up Event on Saturday, October 19, 2013 from 11:00 am to 3:00 pm. This event is open to A-List members only and does require advanced reservation. You can RSVP when you place your Allocation orders (from August 19th through September 29th) or by emailing A-List Concierge, Kim Lapidés at kim@aristawinery.com. We feature the wines from the recent Allocation paired with appetizers by our Executive Chef, Timothy Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams Family.

CATCH UP WITH US ON THE ROAD

Triangle Wine Auction – February 7 – 9, 2013 in Raleigh, NC

For tickets and more information, visit: <http://www.trianglewineexperience.org/>

Chi Chi Miguel Throwdown – April 6, 2013 in Destin, FL

For tickets and more information, visit: <http://www.chichimigueltthrowdown.com/>

Jackson Hole Wine Auction – June 21 – 22, 2013 in Jackson Hole, WY

For tickets and more information, visit: <http://www.jhwineauction.org/>



2012 FERRINGTON VINEYARD GEWURZTRAMINER ANDERSON VALLEY

The Ferrington Vineyard Gewurztraminer opens with intense tropical fruit aromatics like passion fruit, guava, orange blossom and lychee. The palate is bone dry and exhibits mouthwatering acidity that highlights the citrus and spicy notes commonly associated with this classic Alsatian variety. The wine's finish is an intriguing balance of fruit, baking spice (clove comes to mind) and round texture that comes from the neutral French oak barrels used during fermentation. Enjoy this wine now and over the next 3-4 years.

Vineyard Source: 100% Anderson Valley, Ferrington Vineyard

Varietal: 100% Gewurztraminer

Barrel Program: 85% Tank fermented, 15% barrel fermented.

TA: .58g/100ml

pH: 3.40

RS: .02 g/100ml

Alc: 14.1%

Released: Winter 2013

Cases Produced: 220



2011 ANDERSON VALLEY PINOT NOIR

The Anderson Valley Pinot Noir opens with layers of red fruit like cranberry, raspberry, and pomegranate as well as a distinct black tea and herbal notes. Similar red fruit flavors greet the palate. Raspberry, currant and cranberry flavors combine with black tea and earth on this medium bodied wine. The natural acidity is crisp and refreshing and indicates many years of improvement lie ahead in the cellar. Enjoy this wine over the next 4 -5 years.

Varietal: 100% Pinot Noir

Vineyard Source: 100% Anderson Valley

Barrel Program: 15% new, 15% 1 year, 70% 2-3 year

TA: .57g/100ml

pH: 3.76

RS: .01 g/100ml

Alc: 14.6%

Released: Winter 2013

Cases Produced: 168



2011 RUSSIAN RIVER VALLEY PINOT NOIR

The Russian River Valley Pinot Noir is a blend sourced from seven vineyards throughout the Russian River Valley. The unique sites chosen for this blend each contribute distinct layers of complexity to the aromatics, flavors and textures of the finished wine. On the nose, the wine leads with notes of red raspberry and ripe cherry. Spices like cinnamon and nutmeg also mingle with the fruit bouquet. The flavors on the palate are balanced and pure, and reinforcing the aromas, there are characteristics like ripe cherry, raspberry, black currant and cola. The wine's crisp acidity adds a refreshing quality to the lingering finish. Enjoy this wine now or over the next 4 - 5 years.

Varietal: 100% Pinot Noir

Vineyard Source: 100% Russian River Valley

Barrel Program: 20% new, 20% 1 year, 60% 2-3 year

TA: .57g/100ml

pH: 3.72

RS: .01 g/100ml

Alc: 14.6

Released: Winter 2013

Cases Produced: 484



2011 “LONGBOW” PINOT NOIR RUSSIAN RIVER VALLEY

The Longbow Pinot Noir is a selection of our winemaker’s favorite barrels and represents some of the best vineyard blocks, clones, and coopers from the vintage. The aromatics are very generous and immediately open with black cherry and raspberry notes that are woven together with seductive, smokey notes coming from the French oak barrels. The palate is lush and sexy. The soft, broad texture of the wine perfectly enhances the rich fruit flavors and subtle oak spice. The finish is focused and lingering as it encompasses the entire palate. We recommend enjoying this wine for 5 – 7 years.

Varietal: 100% Pinot Noir
Vineyard Source: 100% Russian River Valley
Barrel Program: 35% new, 35% 1 year, 30% 2-3 year
TA: .56g/100ml
pH: 3.73

RS: .01 g/100ml
Released: Winter 2013
Cases Produced: 386



2011 BACIGALUPI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

The aromatics on the Bacigalupi Vineyard Pinot Noir are consistent year in and year out: strawberry and plum jam. Despite growing on the warmer, northern edge of the Russian River Valley, this wine seems to always show more distinct, cool climate red fruit characteristics on the nose and palate. Fresh acidity greets the tongue and frames the fruit and earth flavors that define this legendary Russian River Valley Vineyard. The wine’s medium body and delicate mouth-feel make this a wonderful wine to pair with fish or lighter fare. We recommend enjoying this wine for 5 – 7 years.

Vineyard Source: 100% Bacigalupi Vineyard, Russian River Valley
Varietal: 100% Pinot Noir
Barrel Program: 25% new, 25% 1 year, 50% 2-3 year
TA: .55g/100ml
pH: 3.76

RS: .01 g/100ml
Alc: 14.6%
Released: Winter 2013
Cases Produced: 168



2011 MONONI VINEYARD PINOT NOIR

The Mononi Vineyard Pinot Noir opens with a pure, fresh and vibrant cherry and raspberry bouquet. Subtle smoke and baking spice accentuate the generous aromatics that carry through the entire enjoyment of this wine. The palate is very soft and approachable, even in its youth. The flavor profile is classic Russian River Valley dark fruits like ripe raspberry, cherry and currant. Fine tannins accentuate the already soft mouth-feel and the finish is lush and long. We recommend enjoying this wine for 6 – 8 years.

Vineyard Source: 100% Mononi Vineyard, Russian River Valley
Varietal: 100% Pinot Noir
Barrel Program: 40% new, 45% 1 year, 15% 2-3 year
TA: .56g/100ml
pH: 3.73

RS: .01 g/100ml
Alc: 14.7%
Released: Winter 2013
Cases Produced: 187

ADDITIONAL INFORMATION

Helpful tips about ordering, shipping, and wine pick-ups

ORDERING

The best way to place your order is to go to our website www.aristawinery.com.

From there go to our [Allocation Page](#) and log-in to view your allocation and place your order. Please contact us by phone or [email](#) if you have any questions about logging in. Orders may also be placed by phone during normal business hours at (707) 473-0606. Orders are filled on a first come, first serve basis.

We will always try to fulfill your full allocation, but cannot guarantee it. In the event that the response to a mailing exceeds our projections, we may not be able to fulfill your full request. In this case, we will note what your order was, and not hold that against your future allocations. Again, this is why an immediate response is recommended.

Please don't forget to fill out the number of additional bottles you would like to request in the "Request amount above your allocation" box. We can't guarantee that we will always be able to fulfill the request, but it doesn't hurt to ask. Also, we will factor in your request for more bottles in your subsequent allocations. A new feature on our updated website is the ability to purchase wine shop items with your allocation order. Use the "Keep Shopping" button to add wine shop wines to your allocation order.

Orders submitted without payment will not be processed. We are unable to "hold" your allocation until we receive your payment.

SHIPPING

Please provide a valid e-mail address, as we will notify you in advance of shipping. Wines will ship the week of March 25th. The default shipping is UPS Ground unless your order is submitted with 2 Day Air shipping. We will look at weather conditions before shipping and notify you of changes to your ship date as needed. We will always make sure wines are shipped at the beginning of the week in an attempt to avoid wines being held at a shipping center over the weekend. Someone over 21 years of age is required to sign for the wine shipment during regular business hours. Ground or 2 Day Air is the only shipping method offered this time of year. The Cold Chain shipping will be re-instated for summer and fall allocations.

WINE PICK-UP

All pick up orders will not be available at the winery until March 25th as the wines are not ready to be released until this date. Please choose your pick up option carefully.

- If you want to RSVP for the April 13th Pick Up Event, choose the "Pick Up Event RSVP" in the "Shipping Options" box.
- If you want to pick up on another day between March 25th and April 28th, please choose the "Pick Up at Arista" in the "Shipping Options" box.

STORING YOUR WINES

Always seek to store your wines in a temperature controlled wine cooling system. We recommend storing the wines at approximately 55° with a humidity level of approximately 60%.

If you don't have a wine storage system, try to store your wines in a cool, dark place like a closet. The most important thing is to find a stable temperature environment. Spikes in temperature will do more damage to your wines than storing them at a constant temperature level.

When possible, always try to store your wine lying on its side. This will allow the corks to stay damp and decrease the odds of your corks drying out, which can affect the way the wines develop in the bottle.



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